

WOMAN'S VARIED INTERESTS

FILMINESS IN SUMMER WRAPS

Of Night Blue and Dawn Pink, Taffeta and Chiffon Vie for Favor—Even Chantilly Lace Shawls Are Utilized.

ONE demands warmth of a summer evening wrap. Anything weightier than an enveloping cloud would upset the serenity and jeopardize the value of any guest. The most appealing hot weather evening wraps are really mantles of indefinable outline, serving chiefly to veil the gown's back. They hang loosely from the shoulders, yet, miraculously, do not slip off. One of these wraps is in yellow and mauve chiffon, edged with

smallest detail of the simply-draped gown in shaded blue silk which it accompanies.

Charming for a debutante is the evening wrap illustrated, in rose patterned pale blue chiffon, lined with deeper blue satin. The right front, which crosses the figure diagonally to the left side and fastens at the waist, is widely bordered with deep blue satin. So also is the lower edge of the wrap, which, widening gradually

a knee flounce in silk. This model in black and white, black and rose, black and blue, two tones of yellow and two tones of green. If a woman does not mind cutting a white Chantilly lace shawl in half, she may have a wrap that is loveliest when pearl embroidered.

Another way would be by having new flouncing joined in half shawl shape.

Black Chantilly with Sleeves.

One coat mantle in black Chantilly, falling quite to the heels, is caught up to form sleeves. The effect, lovely in lace, is even more ethereal in tulle.

In the realm of sleeved wraps is one having a black satin peplum attached to a white charmeuse top. Its draped sleeves, starting at the neck, drop low over the hips and are partly veiled with black lace flouncing falling from under a satin collar. Between these veils is inserted a white lace flounce, fang-gathered into the back of the neck and falling in a point below the hips, making a half cape.

In a self-toned machine-stitched melon pink chiffon wrap small sleeves are effected by loosely joining the back and front folds under the arms, thus veiling the upper half of the arms.

Chiffon, however, is as protecting as the silver-headed top of an orange crepe Altessie wrap, the crepe of which is pleated under a ruche at the middle of the back and from there ripples about the hips. In front the weightier material runs up to a rippling collar of indefinite shape in tulle.

Girl's Summer Wardrobe

For Hotel Wear Immaculate Clothing Whether in White or Color.

THE answer to what a girl needs for summer lies in her choice of a place at which to spend the season. If she is planning to be at some fashionable hotel for four or five weeks, she naturally needs more than if she is planning to visit at some mountain camp.

At a hotel where one is constantly in evidence on the verandas, in corridors, or on the golf links or putting green, clothes must be trim and immaculate to suit the critical and observant eye.

White Skirts for Morning Wear.

For the morning there should be at least four white skirts of corduroy, ribbed pique, or linen, and the simpler in style they are the smarter. One, at least, should be cut decidedly short for tramping. Six white blouses to accompany the skirts are none too many. These can be of firm, soft silk, of crepe, or of sheer handkerchief linen, with self-material collars.

At least two one-piece dresses of linen or cotton crepe should be included, while two afternoon frocks of batiste, organdie or fine linen, with handwork as trimming, are almost a necessity. Some well dressed girls prefer to have all their dresses white and for variety use color in the waistcoat, trimming on the coat, the hat or tie.

Hats Should Match.

It is wise to have at least two outing hats, built on simple lines, such as a Panama and one of some rough straw for travelling. For semi-dress the wardrobe should contain a small picturesque leghorn with roses and ribbon, and for wear with a lingerie creation a filmy hat of lace net with pale knots of picot ribbons and tiny old-time flowers. With this costume should be included a quaint flowered parasol.

Evening gowns with two decided requisites are a necessity. They must not be long and they must be light, fresh gowns, not left-overs from last winter's gayeties.

High white buckskin shoes, with rubber soles, and a pair of the new tennis shoes, showing a combination of white and brown leather are a necessary addition to the outing costume. With these should be worn heavy white ribbed hosiery or plain white silk stockings.

A pair of white colonial pumps for afternoon wear and white satin slippers for dancing should not be overlooked. The average girl would require at least two negligees, a simple one for the bath, and another of crepe de chine and lace for more formal wear. Two dainty pairs of boudoir slippers and becoming boudoir caps should not be forgotten in planning the negligee part of the summer wardrobe.

Worn Also at Garden Party.

While primarily designed for evening wear, this delicately colored and particularly girlish-looking wrap, is none too elaborate for use with chiffon, lace or embroidered net garden party frocks.

Black tulle embroidered with pale blue soutache is a fetching combination, of late years too much neglected, especially when embodied in a mantle simply outlining the shoulders and not pretending to meet in front or to provide any warmth. It is only slightly less desirable than a wrap in apple green taffeta and silver lace in alternating tints.

Starting from the neck, a ruffle in lace forms a fluttery, flippant collar, and, overlapping the rippling lower portion is a silk ruffle and next is a very deep silver lace flounce.

Another flounced wrap has first a ruffle collar in chiffon dropping upon a shoulder flounce in silk, then a hip flounce in chiffon and finally

Seasonable Blouses

Come in Colored Handkerchief Linen, Pique and Lace.

AS this is the season when all sorts of waists are in great demand, it is well to get the various kinds needed for tennis, golf, luncheon and the tailored suit. A reliable Fifth av. shop is showing some exceptionally smart blouses.

Sketched on this page is a waist that could be worn with a tailored suit or with a white ratine or linen

being shown. It is of Irish handkerchief linen with long sleeves, finished by cuffs of white piqué. A small turnover collar of white piqué trims the neck. Price, \$2.

Combines High and Low Collar.

A more expensive waist for tennis is shown by the same shop. The material is a good quality china silk. The striking feature of the waist is the tailored collar, which can be worn high or low. This waist fastens down the front with crocheted buttons laid in clusters of three. The long sleeves have turn-back cuffs fastened by a crocheted button. A small pocket, into which a smaller handkerchief many be slipped, is placed on the left side.

As it is not always easy to find long sleeves in sports waists, the girl who does not like to have her arms brown or burned will find that this waist has good qualities. Price, \$5.

Of Silk Shadow Lace.

The second sketch on this page shows a waist that could be worn at a luncheon. It is set apart by its excellent material and workmanship and is a good copy of a French model. In it silk shadow lace veils a flesh-colored chiffon lining. The upper part of the bodice and sleeves are of all-over shadow lace, while the lower part has a different design, separated from the first by hemstitching.

Girdle of Colored Chiffon.

A girdle of maize chiffon goes under the lace and the lace falls over it, making a coat effect. A ruffle of lace forms a V-shaped neck and falls gracefully over a narrow piece of maize chiffon which not only adds a note of color but gives a certain substantiality to a blouse which, save for this and the girdle, is entirely of shadow lace. With bands in maize, natter blue and apricot, price, \$8.75.

Favors and Sweets

The Unusual in Either May Be Obtained at a Specialty Shop.

THE hostess seeking clever novelties for entertaining and some unusual sweet for her table will find both in a shop that specializes in attractive place cards, favors, homemade cake and candy of great merit.

For the Coming Generation.

For children's parties Jack Horner pies cause all sorts of merriment. An inexpensive but good one shown by this shop is here illustrated. This is made of rows upon rows of crepe paper, with a centre of roses to match the handle. Ribbons matching the pie in color each terminate in a favor concealed in the centre. These favors do not come with the pie, however, and must be bought separately.

Favors formed as oranges, bananas, strawberries and pears are none the less good in the eyes of children because they are but of pasteboard made to hold candies, all of which are shown by Emma Bruns.

For the Dinner Dance.

With all the world dance-mad, tango place cards are particularly popular just now, and those this shop is showing are especially nice, as they are accompanied by a rhyme. The cards each show two hand painted figures taking one of the new steps, and may be had in twenty different positions of the tango, the pointed toe, the dip, the glide and so on through the dance. This makes it possible at a large dinner dance for each guest to have a card unlike any other. An individual rhyme or a different verse accompanies each card.

The Bride's Cards.

Whether for a bridal luncheon or dinner the sort of cards and favors can be found which happily combine novelty and inexpensiveness. Also it



WITH KIMONO SLEEVES.

skirt. It is made of French crepe, one of the new materials. The set-in kimono sleeves are put in by hemstitching and trimmed by a piece of the material stitched to a point reaching almost to the elbow. The cuffs are finished by an organdie ruffle, with a narrow piece of black satin ribbon fastened by a pearl buckle on each side.

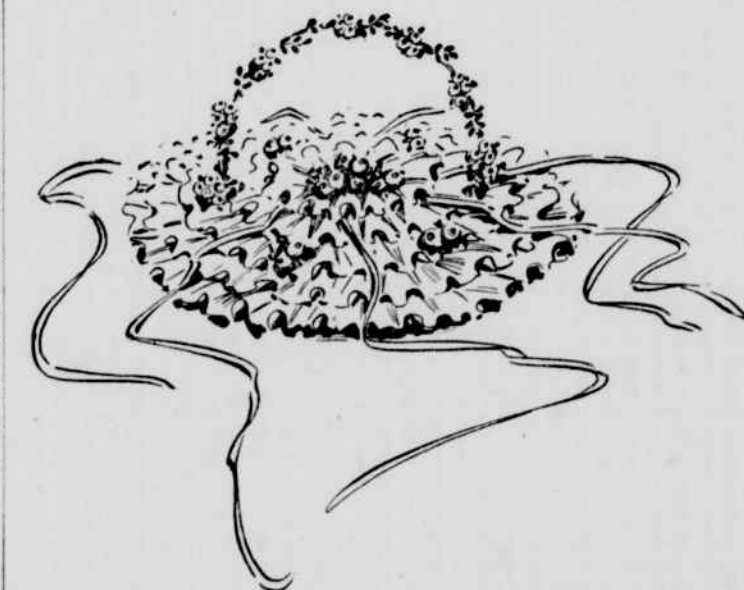
The neck of the waist is finished with a standing collar of white organdie, which forms a V in the front. A piece of narrow black ribbon goes underneath the collar and fastens with two small pearl buckles. In the direct front the waist is fastened by pearl buttons and loops. Price, \$7.50.



SHADOW LACE AND CHIFFON.

Blue Linen Blouse.

Colored waists have been so popular that it is hard for the shops to keep them in stock. One shop, however, has put in an extra supply of them in lovely shades. One very smart waist is of blue handkerchief linen embroidered in the front in blue to match. The long sleeves are put together by hemstitching, with



THE JACK HORNER PIE WILL CREATE MERRIMENT AT A CHILDREN'S PARTY.

Do You Know?

It was a pleasant surprise recently to find instead of the conventional blue and white, or green and white bathroom, an attractive room in yellow and brown. The woodwork was buff and on the floor was a rich brown linoleum, covered with a brown and yellow rug. The curtain was of ecru scrim and the bath mat a pretty yellow.

A CHEF'S FAVORITE RECIPES

Mr. Brette Tells of Seasonable and Distinctive Dishes Which May Prove Valuable Helps to the Hostess.

WOMEN who are interested in dishes which are somewhat out of the ordinary will be glad to read the following recipes furnished to The Tribune by Paul Brette, chef of the Hotel Netherland. Mr. Brette is secretary of the Société Culinaire, whose membership includes the chefs of all New York's famous hotels, and which is now maturing plans for an exhibit of culinary triumphs to be held in the city some time next winter.

All of the recipes selected are seasonable, and some offer valuable suggestions for the hostess who is on the lookout for novel dishes for menus. Yet all are so easy to follow that they can be copied by any well trained cook.

Strawberry Pancakes.

Strawberry pancakes will undoubtedly be new to many people. Here is Mr. Brette's method of making them: Take any good griddle cake batter and fry cakes. Spread them with a soft, boiled custard in which are mixed whole strawberries, roll quickly in cigarette shape, as one would roll a jelly cake, put a spoonful of whipped cream on top and serve hot. To make the custard mixture, thicken a cupful of milk with a level tablespoonful of flour; sweeten with a level tablespoonful of sugar and add one egg, beaten. Stir into this hot mixture about one-third of a box of whole strawberries.

Strawberry Condé.

Strawberry condé is a dessert compounded of boiled rice and strawberries. Boil a cupful of uncooked rice in four cups (one quart) of milk in the double boiler. Add two tablespoonfuls of sugar, a teaspoonful of vanilla flavoring and, at the last, two eggs. Dress on a dish as an omelette.

Put one cup of sugar and one cup of water into a saucepan and set over the fire. When this comes to a boil drop into it half of a box of whole strawberries. As soon as they cook slightly and color the syrup take them out and then over with rice. Let the syrup cook until it thickens; then pour this over the rice omelette and serve at once.

Asparagus and Green Peas.

A delectable way to cook asparagus when the stalks are small and would not present a very attractive appearance if served alone is to cut the tips into small pieces and boil with green peas. There should be about equal proportions of the two vegetables. For one bunch of asparagus add half a cup of water and a tablespoonful of butter. This makes an excellent garnish for spring lamb, which will be abundant in the New York markets in a week or two.

Pear Mascotte.

A dainty sweet which combines choice flavors is pear mascotte. Take good sized fruit, peel, core and cook in a thin syrup until tender. When cool fill the centre with vanilla ice cream. Slice almonds with a sharp knife into thin slices and stick these shavings into the pear so that it looks

quilled "like the fretful porcupine." Set the pear on a square of sponge cake and just before serving pour over all a boiled custard sauce flavored with chocolate.

Other Pear Dainties.

Another stuffed pear dainty calls for uncooked pears. Peel the fruit and cut through the centre transversely, making a clean cut and leaving the stem on the upper half, so that this can be set back again. Take out the core and fill the centre with Philadelphia cream cheese which has been seasoned with paprika. Put on the top half of the pear and pour over a little red bar-le-duc.

Pear Salome is made in corresponding fashion, but Roquefort cheese is used in place of the cream cheese and a leaf of lettuce is added. No bar-le-duc is used with this.

Romaine Caprice.

Romaine caprice is a new salad frequently served at the Hotel Netherland. Split a heart of romaine in halves lengthwise and lay open so that it presents a somewhat circular appearance. Mix cream cheese to a paste with sweet cream until it is of a consistency to work through a pastry tube. Arrange this in a border on the salad leaves and fill the centre with red bar-le-duc. Endives may be used in place of romaine. French dressing should be served separately with this.

South African Lamb Stew.

A novelty in a meat dish is a South African lamb stew. This is called in its home "scrappbrede," and the recipe is one Mr. Brette brought back with him from South Africa. It combines cauliflower and lamb and green corn in a way which seems strange to Americans.

Take a shoulder of lamb weighing about three and a half pounds. Cut it in pieces and brown in a frying pan for color and flavor. Brown, also, a few onions in the same fat. Then drain off the fat. Put the lamb and onions in a stewing kettle (Mr. Brette prefers the iron kettle); add a cauliflower, cut up, four or five glasses of water or enough to just cover the meat. Season with salt and pepper and a small pinch of curry powder. Let stand for about an hour, then add four sweet potatoes, peeled and cut in pieces and cook for half an hour longer, until the potatoes are done. Meantime, grate off the kernels from two or three ears of green corn. Throw this into the stew for a few minutes before serving and it will thicken the gravy. This dish may be served with plain boiled rice.

Another meat dish which will be liked by those who are fond of kidneys is braised loin and kidney of veal. The loin should be boned and the kidney rolled inside. Brown the outer surface and put into the braising pot. Add a glass of water, plenty of sliced new carrots and onions, which have been tossed together in the frying pan. Cover and cook all together. The gravy for this dish needs no thickening, as the gelatine content of the veal supplies the necessary "binder."

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Note.—On receipt of a self-addressed stamped envelope The Tribune will furnish the names and addresses of the shops from which the articles described on this page are taken.